



HIRUZTA ROSÉ 2024

WINETASTING SPEC SHEET

Hiruzta Rosé is a modern rosé Txakoli made from the Hondarrabi Zuri and Hondarrabi Beltz grapes grown at the winery's own vineyards in Hondarribia.

DENOMINATION OF ORIGIN: Getariako Txakolina

VINEYARD: The winery's own 20 ha. vineyard is located in the surroundings of the winery itself, at the foothills of Jaizkibel Mountain. Is oriented towards south which protects it from the wind and damp of the nearby Cantabrian sea, thereby enjoying excellent sunshine. Trellis grown vineyard using double Guyot training system. Plantation layout: 2.60 x 1.20 (3,200 strains/hectare). The plot has a clay like soil arising from calcareous marlstones with fragments of limestone.

VARIETY: 55% Hondarrabi Beltza. 45% Hondarrabi Zuri.

HARVEST: 2024

TYPE: Rosé Txakoli

ALCOHOL BY VOLUME: 11,5%

PROCESS: Grapes selected for harvesting at the winery's Hondarrabi Beltza and Hondarribia Zuri vineyards, picked and transported in small crates. Destemming and crushing. Maceration in tank for 4 to 6 hours at a temperature of 8°/10°C, followed by straining or bleeding (saignée) of the pink must. This pink must was subsequently mixed with the Hondarrabi Zuri white must. Once free from impurities the musts were fermented at a controlled temperature of between 16 and 18°C. Gentle clarification and stabilisation. Sterile bottling via amicrobic filtration.

VINTAGE 2024: The vintage was marked by adverse weather conditions, commencing with a cold and exceptionally rainy spring. As a result, blossoming suffered coulure leading to a drop in production potential. The summer, milder than the previous year, delayed grape ripening and postponed the start of the harvest.

The persistent rain in September hindered the harvest process, requiring additional efforts to ensure grape quality. Despite these adversities, the vintage has provided a well-balanced, fresher and lighter txakoli. However, the overall production was smaller in comparison to previous years.

TASTING NOTES: Redcurrant-pink colour with rich aromas of red and black fruits, such as strawberries, blackberries and black currants, over a citrus background and fine vegetal notes. Very fresh in the mouth with a balanced acidity accentuated by a hint of carbonic gas, offering a pleasing palate and a long, aromatic finish.

FOOD PAIRING: Appetisers, hors d'oeuvres, mild and semi-cured cheeses, shellfish, fish, rice, pulses, pasta, cold meats and white meat. Serving temperature: 8° to 10°C. Store in a well-ventilated cool dark place. Good development in the bottle for up to two years.